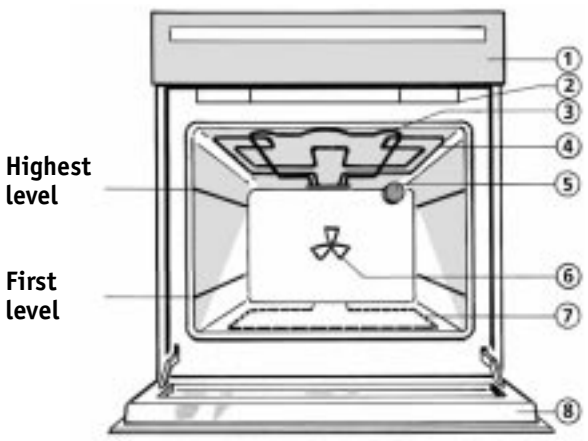
AKP 237 PRODUCT DESCRIPTION SHEET

AT PL CZ SK HU RO BG



1. Control panel
2. Cooling fan (not visible)
3. Top heating element
4. Grill heating element
5. Rear oven lamp
6. Fan
7. Bottom heating element (not visible)
8. Oven door*

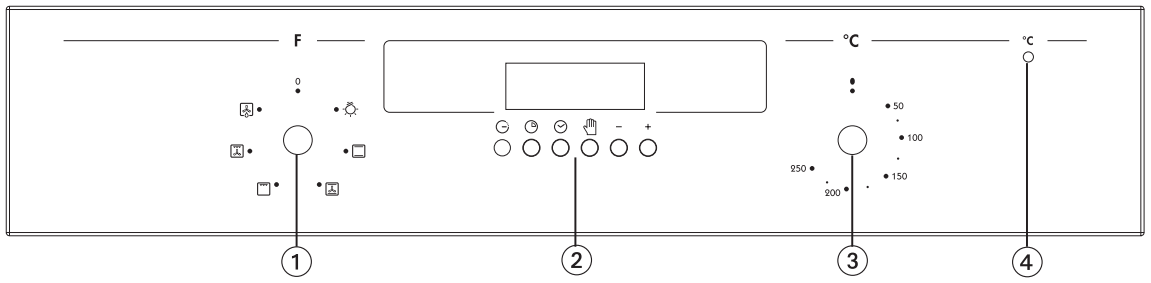
***Important:** An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. **4819 310 39186**.

ACCESSORIES

Wire Shelf:

Drip tray:

CONTROL PANEL



1. Function selector knob
2. 6-button programmer
3. Thermostat knob
4. Thermostat indicator light (red)

Oven functions table	
Function	**Description of function**
- **Oven OFF**	0
LAMP	• To switch on the oven light.
STATIC	• To cook meat, fish and poultry in the oven. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • It is advisable to use the second or third level.
PASTRY/FAN	• To cook on max. two levels. • If necessary, switch the position of the dishes in the oven for optimum cooking performance. • It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBOGRILL	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the meat during grilling.
DEFROST	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		X	2	200	70 - 80
Turkey (3-5 kg)		X	2	210	160 - 180
		X	2	200	170 - 180
Goose (2 kg)		X	2	210	100 - 130
		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		X	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		X	2	190	50 - 60
		X	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		X	2	190	50 - 60
		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		X	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
Apple strudel, crèpes		X	2	200	50 - 60
		X	2	190	50 - 60
Biscuits, sponge rings, shortbread		X	2	180	20 - 30
		X	2	180	30 - 40
Choux buns, sweet sponge rolls		X	2	180	35 - 45
		X	2	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	2	210	30 - 40
Pizza		X	2	225	15 - 20
		X	2	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	2	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60

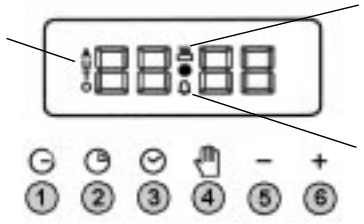
COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50
Chicken halves		-	3	200-225	40 - 50
Whole chicken		-	2-3	200-225	60 - 70
Roast (pork, beef)		-	2-3	200-225	60 - 80
Duck		-	1-2	200-225	60 - 80
Leg of lamb		-	1-2	200-225	80 - 100
Roast beef		-	2	200-225	60 - 70
Baked potatoes		-	2-3	200-225	40 - 50
Fish, e.g.: Gilt-head, Trout		-	3	190-200	40 - 50

Note: Cooking times and temperatures are approximate only.

Display & button description

AUTO lights up and stays lit to indicate Automatic Mode, blinks to confirm end of cooking time.

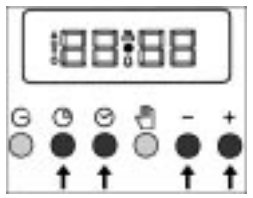


Manual operation when lit indicates Manual Mode is operating

Minute Minder when lit indicates Minute Minder is operating

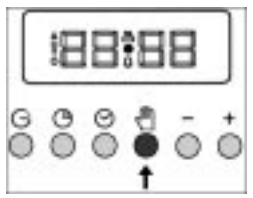
1. Minute Minder with acoustic signal selection button
2. Cooking duration selection button
3. End of cooking time selection button
4. Manual operation selection button
5. Data settings or change button
6. Data settings or change button

Setting the clock and selecting the Manual Mode



Upon installation or after a power failure digits -0:00 and **AUTO** both blink.

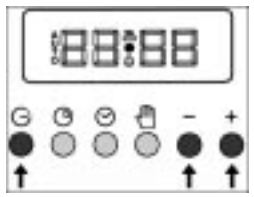
Keep buttons **2** and **3** pressed simultaneously while setting the clock through the usage of buttons **5** and **6**.



Press button **4** Manual operation selection button to proceed with the Manual operating mode.

will light up.

Setting the Minute Minder with acoustic signal

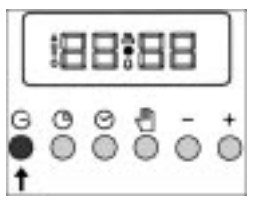


Operates independently from oven functions.

Press button **1** digits -0:00 are displayed.

Press button **5** or **6** to display the desired cooking time.

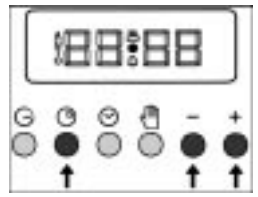
12:00 and light up a few seconds after buttons release.



The acoustic signal will start upon elapsing of cooking time.

Press button **1** to silence the acoustic signal.

Programming the Cooking Time



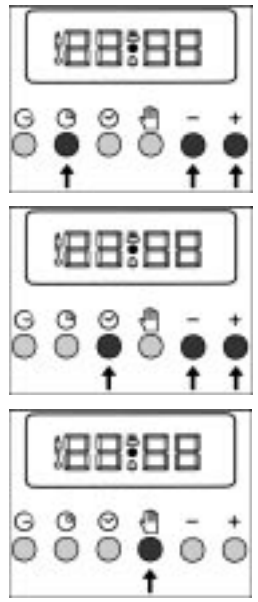
Press button **2** digits -0:00 are displayed.

Press button **5** or **6** to set the desired cooking time.

12:00 and **AUTO** + light up a few seconds after buttons release.

- Set the oven by turning the Oven thermostat knob to the desired temperature, the oven will immediately come into operation. The acoustic signal will start to indicate elapsing of cooking time and that the oven has switched off.
- Set the oven by turning the Selector knob to **"0"**, then press button **4** to silence the acoustic signal.
- Press button **2** to check or to change the remaining cooking time.
- Press button **3** to display the remaining cooking time when desired.

Programming Duration and End of Cooking Time



Press button 2 **digits** -0:00 are displayed.

Press button **5** or **6** to set the desired cooking time.

Actual time of the day and **AUTO** + light up a few seconds after buttons release.

- Press button **3** and consequently press button **5** or **6** to set the desired cooking time. The symbol will turn off and reappear when oven goes into automatic operation at the start of the previously programmed duration.
- Set the oven by turning the Oven thermostat knob to the desired temperature and choose the desidered function by turning Selector knob. The acoustic signal will start to indicate elapsing of cooking time and that the oven has switched off.
- Set the oven by turning the Selector knob to **"0"**, then press button **4** to silence the acoustic signal.